

## **Analysis of Noodle Production Process at Yan Hu Food Manufacturing: Basis for Production Improvement**

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**Abstract :** This study was conducted to analyze the noodle production process at Yan Hu Food Manufacturing for the basis of production improvement. The study utilized the PDCA approach and record review in the gathering of data for the calendar year 2019 from August to October data of the noodle products miki, canton, and misua. Causal-comparative research was used in this study; it attempts to establish cause-effect relationships among the variables such as descriptive statistics and correlation, both were used to compute the data gathered. The study found that miki, canton, and misua production has different cycle time sets for each production and has different production outputs in every set of its production process and a different number of wastages. The company has not yet established its allowable rejection rate/ wastage; instead, this paper used a 1% wastage limit. The researcher recommended the following: machines used for each process of the noodle product must be consistently maintained and monitored; an assessment of all the production operators by checking their performance statistically based on the output and the machine performance; a root cause analysis for finding the solution must be conducted; and an improvement on the recording system of the input and output of the production process of noodle product should be established to eliminate the poor recording of data.

**Keywords :** production, continuous improvement, process, operations, PDCA

**Conference Title :** ICMO 2024 : International Conference on Manufacturing and Optimization

**Conference Location :** Bali, Indonesia

**Conference Dates :** October 24-25, 2024